

# CLIF FAMILY

## BRUSCHETTERIA

709 MAIN STREET – ST. HELENA, CA – 707.301.7188 – WWW.CLIFFAMILY.COM

**February 10, 2019**

All items in **green** are sourced from our CCOF certified organic Clif Family Farm or from our Clif Family Kitchen Specialty Food Line.

We proudly season using Jacobsen Sea Salt.

*All food is made to order, please allow time for us to prepare your food*

## INSALATE e ZUPPA

Add to any salad: chicken \$4.5 | **Farm egg** \$3 | Hodo Soy Organic Tofu Nuggets \$5 | Fried Oysters \$9

**FIRECRACKER** winter greens and **farm kale**, firecracker dressing and power-seed mix topped with **Clif Family Maple Curry Cashews and Peanuts** \$8.5/small \$13/large

**PUNTARELLE** wild Italian chicory, "whole lemon" vinaigrette, grilled lemon, parmesan, **mint** and crunchy bread crumbs \$7.5/small \$12/large

**ENSALATA di BRASSICA** farm broccolis, roasted cauliflower, and romanesco, with burrata, **salsa verde** and **radish** \$10.5

**ZUPPA** **Farm Inspired Soup**, changes daily \$5/cup \$8/bowl \*Ask about our Italian Ramen

## CONTORNI (SIDES)

**BRUSSELS SPROUTS** caramelized brussels sprouts with a **farm honey vinaigrette** and **candied Clif Family Rosemary Almonds and Pistachios** \$7.5

**RED FLINT CORN POLENTA** farm grown and hand-milled heirloom corn, fontina, black truffle and **EVOO** \$5/cup \$8/bowl

**WEST-COAST FRIED OYSTERS** panko-crusted Hama Hama oysters with **farm kimchi** and **chili-aioli** \$12

## BRUSCHETTE

Add one of our **Farm eggs** on top \$3 | Fried Oysters \$9

**PORCHETTA** Long and Bailey Farms pig, **garden herbs**, red onion, aioli, pecorino \$13.5

**FUNGHI** seasonal mushrooms, melted fontina, **chives** \$13.5

**KOREAN BEEF** soy braised Korean beef brisket with **farm kimchi**, gochujang sauce with **scallions** and toasted sesame seeds \$14.5

**BBQ CHICKEN** Mary's BBQ-rubbed chicken salad with celery, **CF barbecue walnuts and almonds**, smoky Carolina-style sauce with bread & butter pickles \$13.5

## ROTICERIA

**POLLO ARROSTO** Mary's Organic chicken, **rosemary** oil, lemon \$13/half order \$22/full order

**HOT LINK** Cajun-style hot link, pretzel bun, **farm sauerkraut and hot sauce** \$11

## DOLCI

**WARM COOKIE** chocolate chip and hazelnuts with Jacobsen Sea Salt \$3.5

**BANANA-MI-SU** Banana mascarpone, rum and **espresso** dipped lady fingers and Valrhona cocoa powder \$5.5

Executive Chef: John McConnell  
Sous Chefs: Miles Davis and Magnus Young  
Farmer: Tessa Henry  
Winemaker: Laura Barrett

M CLOSED  
T 11:30 - 4PM  
W 11:30 - 7:30PM  
TH 11:30 - 4PM  
F 11:30 - 4PM  
S 11:30 - 4:30PM  
S 11:30 - 4PM